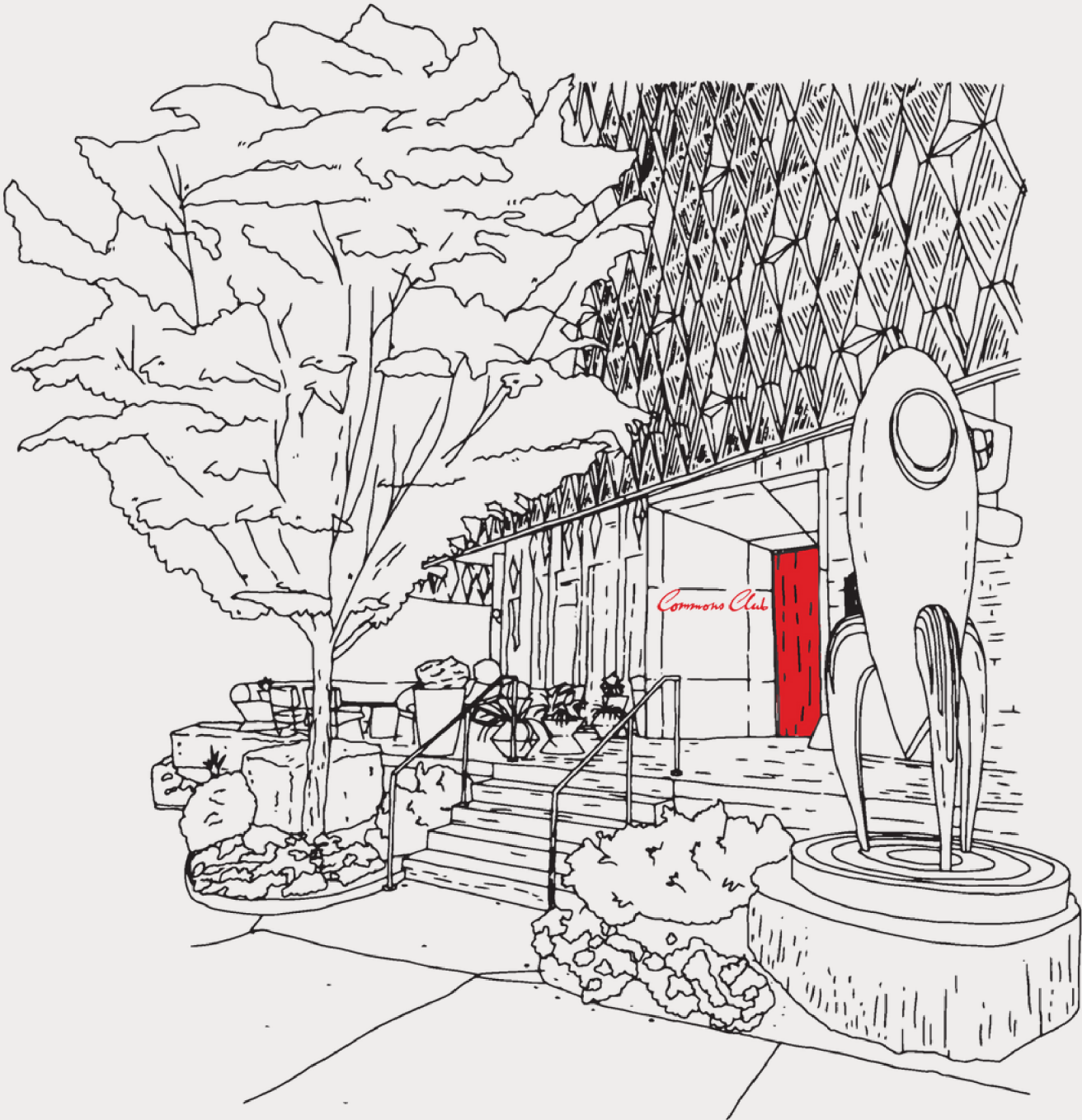


COCKTAILS

<b>GREEN HORNET</b>	18
A spicy fusion of Ghost Pepper Tequila & lime give a seasonal refresh to a house favorite	
<b>EVERYTHING NICE</b>	21
Don Julio Reposado Tequila gets a dash of sugar and spice from Sweet Vermouth, Chile Liqueur & chocolate bitters	
<b>FALL FASHIONED</b>	18
Evan Williams Bourbon Old Fashioned with a twist of spiced apple syrup <i>upgrade to Angel's Envy Bourbon +8</i>	
<b>SPICE, SPICE BABY</b>	18
Pumpkin spice, meet espresso martini. Made with Grey Goose Vodka and La Colombe Cold Brew <i>upgrade to Patron Reposado Tequila +4</i>	
<b>PERFECT PEAR</b>	18
Made with Hennessy VS Cognac & spiced pear, this surprising take on a Manhattan is an autumnal delight	
<b>SWEET PEA</b>	16
Botanical notes from Butterfly Pea Flower-Infused Vodka are sweetened with vanilla & lemonade	
<b>HOLIDAY GETAWAY</b>	18
This rum blend featuring Ron Zacapa 23 Rum, apricot & coconut is a passport to paradise this holiday season	
<b>HARVEST SPRITZ</b>	16
Lavender & lemon give a flower power to Emmolo Sauvignon Blanc in this refreshing elixir	
<b>COPPER COWBOY</b>	18
Bombay Dry Gin Mule with notes of lemon & fall spice <i>Make it a mocktail with Seedlip Grove 42</i>	

WINES BY THE GLASS

<b>SPARKLING</b>	
<b>Veuve De Paris Blanc De Blancs</b> , NV, FRA	13
<b>Domaine Carnernos, Brut</b> , Brut, NV, CA	19
<b>Veuve Ambal Cremant Cuvée Rosé</b> , Burgundy, FR	18
<b>Argyle Vintage Brut</b> , Willamette, OR	20
<b>Moet &amp; Chandon Brut 'Imperial'</b> NV 187ml	30
<b>WHITE</b>	
<b>August Kessler R Riesling</b> , Rheingau, GER	15
<b>La Crema Monterey Chardonnay</b> , Monterey, CA	15
<b>Gradis'Ciutta</b> , Pinot Friuli-Venezia, IT	15
<b>Mont Rochelle Sauvignon Blanc</b> , South Africa	15
<b>Emmolo Sauvignon Blanc</b> , Napa, CA	14
<b>ROSÉ</b>	
<b>OZV Rosé</b> , Lodi, CA	14
<b>Rose Gold Rosé</b> , Provence, FRA	13
<b>RED</b>	
<b>Decero Malbec</b> , Mendoza, ARG	16
<b>Il Fuano di Arcanum</b> , Super Tuscan, Tuscany, IT	17
<b>Quest Proprietary Red Blend</b> , Paso Robles, CA	15
<b>Miguel Torres Cordillera</b> , Cabernet Sauvignon, Maipo Valley, CA	13
<b>Postmark by Duckhorn</b> , Cabernet Sauvignon, Paso Robles, CA	21
<b>Siduri</b> , Pinot Noir, Willamette Valley, OR	20
<b>Substance Pinot Noir</b> , Columbia Valley, WA	16
<b>Caymus The Walking Fool Red Blend</b> , Suisun Valley, CA	16
<b>BEER</b>	
<b>Karbach Brewing</b> , Cerveza Especial	7
<b>Deep Ellum Brewing Company</b> , Dallas Blonde	7
<b>Community Beer Co.</b> , Mosaic IPA	7
<b>Rotational Seasonal Beer</b>	



Commons Club

BRUNCH

Daily | 7AM - 2PM

SALADS

- TUSCAN KALE

Lacinato kale, rose compressed grapes, pine nuts, brown butter breadcrumbs, pomegranate, parmesan dressing

15
- HEIRLOOM TOMATO

Arugula, grilled peaches, ricotta salata, basil, roasted almonds

15
- COBB

Mixed greens, bacon, egg, tomato, avocado, fried chicken, green goddess dressing

18

HANDHELDS

- AVOCADO TOAST

Toasted seven-grain, feta, za'atar, arugula, pickled shallots, roasted peppers  
*\*add two farm eggs +5 | smoked salmon +6*

14
- BRUNCH TACOS\*

Flour tortillas, braised beef, scrambled egg, cotija, pico de gallo, salsa verde, lime crema

14
- GRILLED CHEESE & TOMATO SOUP

Gruyère & white cheddar, San Marzano tomato, crème fraîche, basil oil

16
- TURKEY SANDWICH

Smoked turkey breast, pepper jack cheese, garlic aioli, thick-cut bacon, heirloom tomatoes, bibb lettuce, red onion, ancient grain bread

17
- BAGEL & LOX SANDY

Bagel, lox, cream cheese, cucumber, tomato, red onion, capers, breakfast potatoes

20
- UNCOMMON BURGER\*

Arrowhead Farms Kobe, roasted garlic aioli, aged cheddar, fried onions, heirloom tomato, bibb lettuce, brioche

24

BRUNCH BOARDS

Serves up to four guests.

PANCAKES

Buttermilk pancakes, chocolate ganache, assorted berries, whipped cream, Maker's Mark caramel, bacon  
36

CHARCUTERIE

Imported meats & local cheeses, grilled sourdough, seasonal compote, local honeycomb, marinated almonds  
24

MAINS

- MANGO & CHIA BOWL

Coconut milk, chia seeds, fresh berries, agave, granola

13
- CHICKEN & WAFFLES

Buttermilk waffles, crispy fried chicken, hot chili honey

23
- EGG WHITE OMELET\*

Mushrooms, spinach, tomato, pepper jack cheese, cotija

16
- BUTTERMILK PANCAKES

*add chocolate chips, bananas, or blueberries +2*

12
- BRISKET HASH\*

Crispy potato, smoked brisket, sunny side eggs, pickled peppers

19
- BREKKY\*

Two farm eggs any style, choice of chicken apple sausage or smoked bacon, toast  
*add short stack of buttermilk pancakes +6*

20
- RED SALSA CHILAQUILES

Corn tortillas, pickled onions, house refried beans, queso fresco  
*\*add chicken apple sausage +4 | bacon +5 | chicken +10*

15
- POWER BOWL

Poached egg, quinoa, wild rice, bulgar wheat, arugula, feta, harissa tahini

15
- RAVIOLI

Sage, ricotta, taleggio

22

SIDES

- ONE FARM EGG\*

3

FRUIT

8
- AVOCADO

5

BREAKFAST POTATOES

5
- BACON

9

SMOKED SALMON\*

6
- TOAST

5

CHICKEN SAUSAGE

7
- Sourdough | Ancient Grain | Gluten Free

POWER LUNCH

MONDAY-FRIDAY | 11AM-2PM  
Food for thought, fuel for success! Ask your server about this \$20 lunch + beverage special. Available for dine-in & to-go orders.

GLUTEN FREE | VEGETARIAN | VEGAN

*\*Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.*